



# Code's Mill

## ON THE PARK

WEDDINGS ■ CONFERENCES ■ SPECIAL EVENTS



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[www.codesmill.com](http://www.codesmill.com)



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# Welcome

Only an hour from Ottawa or Kingston, Code's Mill on the Park is located in the heart of historic Perth overlooking the Tay River and Stewart Park.

Fully restored limestone walls, high timber-framed ceilings and romantic balconies create a uniquely textured backdrop to your event.

We are a full service wedding, conference, and special events facility. Choose from the Carding Ballroom, Parkside Loft or a Private Boardroom to suit your needs. A magnificent three storey garden atrium, adds to the ambiance with its array of specialty shops and services making this the perfect destination. The meandering paths, bridges over the little Tay River and perennial gardens at Stewart Park provide ideal locations for wedding pictures or just taking a quiet stroll between events .

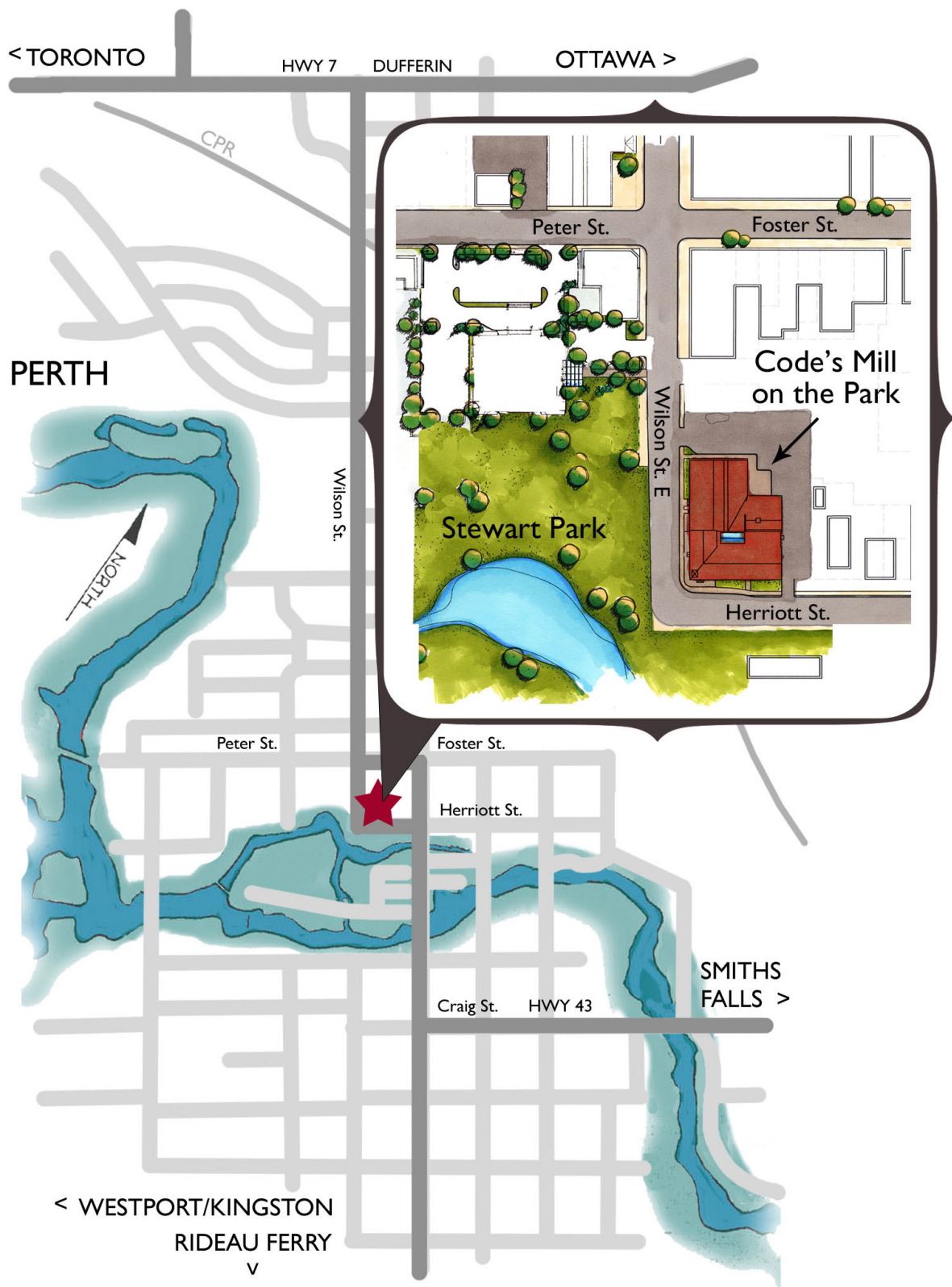
We pride ourselves in providing a well-managed team of service-driven professionals to ensure smooth execution of your event. Please keep in mind that this package is only a guideline; to further personalize your event, please contact one of our Event Coordinators.

We look forward to serving you!

Sincerely,

The Staff at Code's Mill on the Park

# Location



# Facilities

**Carding Ballroom** Capacity: 50 - 250 guests

Fri. - Sat.....\$1,895  
Mon. Thurs.....\$1,295

(On Saturdays minimum # of Guests 100)

**Parkside Loft** Ceremony: up to 130 guests..... \$450

Formal Plated Banquet Service is limited to 60 guests.

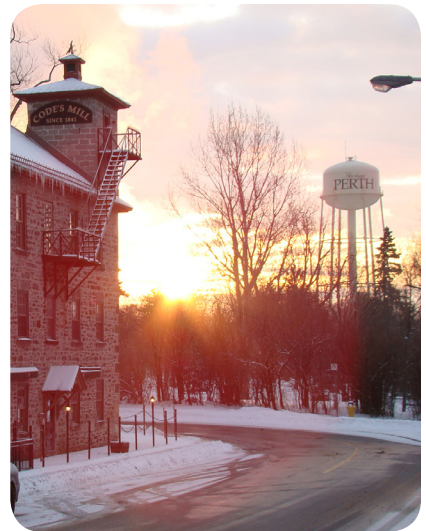
## Facility Rental Fee includes:

- An experienced Event Coordinator to assist you prior to and on the day of your event.
- Standard white linen tablecloths (90" round), white napkins, standard dishware, tables & chairs .
- Beautiful gardens and landscaped park for photographs at Stewart Park just across the street.
- Complete set-up of the wedding ceremony and the reception.
- Large gas fireplace with formal mantle. Planters and urns filled with flowers and seasonal decorations in the atrium and at the entrances to the banquet facility.
- Friendly and efficient staff serving at for our licensed bar and banquet service.
- On-site guest parking .

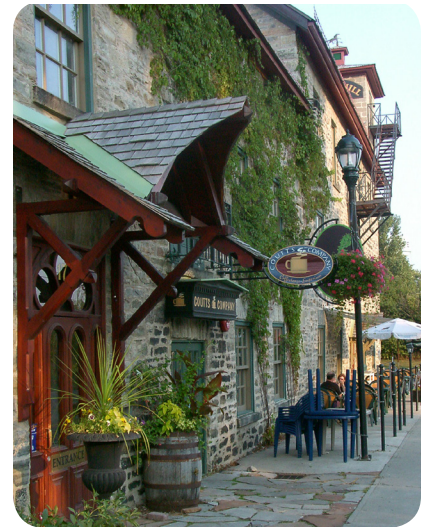
*All bookings are tentative until a non-refundable deposit is received. A final deposit equal to the estimated balance of the invoice is due 7 days prior to the day of the event.*







## Contract Information



## WEDDING CONTRACT TERMS AND CONDITIONS

Event Date: \_\_\_\_\_ Contract Date: \_\_\_\_\_

\_\_\_\_\_  
*Name of Client*

\_\_\_\_\_  
*Phone*

\_\_\_\_\_  
*Fax*

\_\_\_\_\_  
*E-mail*

\_\_\_\_\_  
*Address*

\_\_\_\_\_  
*Contact Person if different from Client*

\_\_\_\_\_  
*Phone*

\_\_\_\_\_  
*Fax*

\_\_\_\_\_  
*E-mail*

**Food Service:**    Formal Plated    Buffet    Cocktail    **Approximate # of Guests:** \_\_\_\_\_

### Special Reference Notes:

- We cannot guarantee a 100% allergy free environment.
- Cocktail style receptions are available Sunday through Friday night bookings only.
- All tables are set as tables of 8. A fee will be implemented for tables of 6 and under.
- Place cards: when choosing more than one meal selection, we require an individual place card indicating the meal option at each setting.  
Example: p =Beef    ¢ =Chicken
- Confetti and helium balloons are not permitted.
- Menu tasting & wine pairing available by appointment.
- Minimum # of guests Weekdays & Sunday 75, Saturday 100.

*Name  
Here*



*Name  
Here*



### Additional Charges:

- Ceremony on Site
- Client wedding cake served as dessert.
- All containers and disposable goods brought into Code's Mill on the Park are the responsibility of the client (e.g. empty boxes used to bring in items). A fee will apply for ANY materials not removed.

**Booking Deposit:** All bookings are tentative until a **non-refundable deposit** is received and the contract is signed. This amount will be deducted from your final invoice. In the event that a date is held on a tentative basis, and a second party is interested in the space, reasonable attempts will be made to contact the client.

**Services/Products Offered:** Code's Mill on the Park is contracted to provide products and services set forth in this contract. Any other products or services either actual or implied must be written into the contract. Code's Mill on the Park will not be held responsible if the terms of this contract



are unable to be carried out due to any fire/flood/act of God/Force-majeur.

**Included in Rental:** Code's Mill on the Park will provide the client with: clean facilities, all set up necessary for food and alcohol services, appropriate staffing for service of food and alcohol, and linens, along with sufficient coordination services for the smooth running of the event.

**Linens:** Privately rented linens and overlays must be on site three days prior to your event.

**Setup/Cleanup:** **There is no set-up fee if a meal is included.** In the case where a meal is not involved, an additional \$500.00 for the setup/tear down and cleanup of the event will be charged. There will be an additional staffing fee and linen fee charged for special events if so required. ***Confetti, rice, helium balloons, and/or dried hydrangea are not permitted. If these articles are used, the Damage Deposit will be applied.***

**Guaranteed Number:** Final dinner numbers must be confirmed no later than twenty one (21) days prior to the event. ***You will be charged for the Guaranteed Number or the actual number of attendees whichever is greater. It is not Code's Mill on the Park policy to provide take - out or doggy bags for unserved meals.***

**Cancellation Policy:** ***Payment of 10% of the estimated invoiced amount plus applicable taxes is payable upon cancellation. If cancellation occurs within 30 days of scheduled event, 100% of estimated invoiced amount is payable immediately.***

**Early Contract Bookings:** Clients who book in advance of six (6) months are warned that fluctuations in market prices of certain items may affect the final price of the event. If the fluctuation is drastic, Code's Mill on the Park reserves the right to charge the client up to a maximum of 15% over and above the prices set out in our wedding/conference package.

**Damage:** A pre approved credit card and the expiry date will be recorded for the **Damage Deposit of \$500.** In the event that damage does occur (usual wear and tear expected) the cost for repair will be charged to the credit card account. If there is no damage the credit card number and expiry date will be destroyed or returned to the owner. In the event that damages exceed the \$500 Damage Deposit, an invoice for the additional repairs will be sent to the Client for payment.

**Private Alcohol:** Due to LCBO regulations, no private alcohol in any form may be brought onto the licensed premises. For example: bottles of wine used as centerpieces and as favours for your guests, are not permitted by law.

**Alcohol Services:** Code's Mill staff will dispense all alcoholic beverages. The bar will operate as a cash bar unless alternate arrangements are made with the Event Coordinator. No alcoholic beverages shall be carried into or out of the hall; this is a violation of liquor laws. We do not serve shots or doubles.

**Bar Hours of Operation:** Alcohol services are available from 11 a.m. to 1 a.m. Monday to Sunday.

**Minors:** Minors may attend your event under supervision. For the safety of guests and staff, no running, shouting or general horseplay is allowed. Minors are not allowed to consume alcoholic beverages. When age is in question, showing proof of age is required in order to consume alcohol.

**Private Events:** A flat rate security fee of \$150.00 is charged for all evening events where alcohol is being served. The cost will be added to the client's bill.

**Outside Caterers:** With the exception of the wedding cake, Code's Mill on the Park is a fully catered facility and does not invite outside caterers.

**SOCAN (Society of Composers, Authors and Music Publishers of Canada):** This allows a client the right to play musical works from SOCAN's repertoire at receptions, conventions, assemblies and fashion shows taking place at our establishment. The tariff rates are as follows:



CAPACITY	WITHOUT DANCING	WITH DANCING
100	\$20.56	\$41.13
101-300	\$29.56	\$59.17

**Lost/Damaged Articles:** Code's Mill on the Park will not be responsible for lost or damaged articles left on the premises. Any items left after an event will go into the lost-and-found and will be the responsibility of the owner to claim. Any items not claimed within ninety (90) days will be sent to a charity.

**Wedding Rehearsal:** Please inform the Event Coordinator if you require a rehearsal. Unless prior arrangements have been made we ask that you keep your rehearsal to a maximum of half an hour. Arrangements can be made for light food and beverages to be served as part of your rehearsal.

**Decorating:** Decorating and personal set-up of the facility must be arranged with the Event Coordinator. Access to the hall is guaranteed up to three (3) hours prior to the event (in most cases, more time will be available the day before between 10 am -5 p.m. After 5 p.m. a staffing charge may be applied). Code's Mill on the Park requires glass holders for candles – no open flames are permitted anywhere on the property. All equipment/decorations/rentals must be removed immediately following the event unless prior approval is granted. Code's Mill on the Park is not responsible for any lost, stolen or damaged rental items or guest's property.

**Guest Conduct:** Code's Mill on the Park reserves the right to eject any guest from any event. Code's Mill reserves the right to restrict the alcohol consumption of any guest in compliance with the Liquor Control Act of Ontario.

**Payment:** Code's Mill on the Park accepts payment by cash, cheque, Master Card, Visa and Interac. Payment of invoice is due 7 days prior to the day of the event. As part of a host bar, there is a requirement for a pre-approved amount against your credit card. Any adjustments (including host bar, etc.) will be provided the first business day following your event. Payment is due immediately. Delinquent accounts will incur interest at 2%, charged monthly on outstanding balance.

**Valid until December 31, 20\_\_\_\_ . Prices are subject to current taxes and are subject to change.**

**Service Charges/Taxes/Deposits:**

- *All prices are subject to current applicable taxes: HST.*
- *A 12% gratuity/service fee is applied to all invoices.*
- *Damage deposit credit card information swipe is required at time of signing*

**I have read and fully accept all conditions and information as outlined in this contract.**

\_\_\_\_\_  
Signature

\_\_\_\_\_  
Name (Printed)

\_\_\_\_\_  
Date

\_\_\_\_\_  
8301557 Canada Inc. Operating as Code's Mill on the Park

\_\_\_\_\_  
Date



# 2016 -17 Wedding & Banquet Menu Selections and prices

We will be pleased to offer assistance in selecting the menu of your choice. Custom designed menus are subject to product availability.

Menu and wine selections must be submitted twenty one (21) days in advance in order to guarantee delivery of products and services.

Special dietary substitutes are available and must be arranged twenty one (21) days prior to the function. Guests ordering special meals must be identified to the Event Coordinator in advance of the meal service.

# Hors D'oeuvres by the Dozen

A selection of canapes butler passed amongst your guests creates a welcoming and hospitable occasion before dinner!

## Cold \$24.00

Mini Pita Stuffed with Sesame Hummus

Goat Cheese Ratatouille Crostini

Olive and Feta Stuffed Cherry Tomatoes

Crab Stuffed Cucumber Rolls

Brie & Apple Brandy Mousse

Spicy Vegetarian Spring Rolls

Melon and Prosciutto

Shrimp & Scallop Fire Crackers

## Hot \$24.00

Spanakopita

Sweet Potato Cheddar Cheese Poppers

Maple Bourbon Meatballs

Sesame Sriracha Chicken Satays

Lime Cilantro Beef Satays

Bacon & Scallop Wraps

Egg Rolls

*Suggested Quantities based on 4/p.  
35 guests (12 dozen), 100 guests (34 dozen)*

*Priced Per Dozen - Minimum 5 dozen of each selection.*



# Reception & Party Trays

- Stuffed Pumpernickel Loaf .....** **\$65.00**  
Everyone's favourite! Filled with Garlic and Warm spinach Dip, surrounded by Pumpernickel for Dipping.
- Whole Wheel of Baked Brie.....** **\$100.00**  
Wrapped in Puff Pastry served with a Cutney Accompaniment
- Poached Salmon Display .....** **\$180.00**  
A Whole Poached Atlantic Salmon artistically decorated. Served with Medallions of Citrus Butter and Rosettes of Dill Cheese.
- Pizza Platter.....** **\$50.00**  
A Variety of Scrumptious Pizza Selections.
- Fresh Fruit Platter.....** **\$85.00**  
A Selection of Seasonal Fruit accompanied with a Dip
- Veggie & Dip Platter .....** **\$100.00**  
Assortment of Fresh Vegetables accompanied with a House Dip.
- Artisan Cheese & Fruit Board.....** **\$150.00**  
A Variety of Imported and Domestic Cheeses including: Saint Honore, Triple Cream Brie, Bleu Benedictin, Cheddar, Havati, Served with an Assortment Crackers.
- Charcuterie Board .....** **\$185.00**  
Prosciutto, Salami, Hot Soppressata, Chorizo, Grilled Italian Sausage, Marinated Artichoke Hearts, Mushrooms, Onions, Vine-ripened Tomatoes, Olives.
- Deli Platter .....** **\$185.00**  
Allow your guest to create their favourite Sandwich with an assortment of Deli Meats, including: Roast Beef, Virginia Ham, Breast of Roast Turkey, Hungarian Salami, Mortadella and Capicola. Served with an assortment of Rolls, Butter, and All the Fixings.
- Platter of Jumbo Shrimp.....** **\$180.00**  
Jumbo Shrimp Platter, with Lemon Wedges and Cocktail Sauce.
- Munchie Platter.....** **\$120.00**  
Including Chicken Wings, Onion Rings, Mac & Cheese Bites, Zucchini Sticks, Chicken Fingers and Poppers.
- Sandwich Tray .....** **\$130.00**  
Assorted fillings including: Turkey, Ham, Roast Beef, Egg Salad, Salmon, and Tuna Salad, featuring a Variety of Breads and Wraps.
- Cookie Store .....** **\$25.00 per dozen**  
Chocolate Chip, Oatmeal and Raisin, Peanut Butter, Macadamia Nut, (minimum 5 dozen)



# À la Carte Menu

Soups, Salads and Dessert can be added to your choice of entrée, as you desire.  
As much or as little as you want!

## Soups \$7.00

Cream of Cauliflower

Tomato Florentine with Cheese Tortellini

Basil Tomato Cream

Ginger Carrot with Curried Walnut

Minestrone

Beet and Pear Puree

Maple Butter Nut Squash Cream

Lobster Bisque (2015 favorite) add \$3.00

## Pasta \$12.00

**Spaghetti Carbonara** with or without bacon

**Creamy Fettuccine** with Asparagus and Blue Cheese

**Pesto Cream Tortellini** with Roasted Tomatoes and Peppers

## Salads \$7.00

**Mixed Field Greens** with house vinaigrette \$5.00

**Caesar Salad** with Bacon, Croutons and Creamy Garlic Parmesan Dressing

**Spinach and Bacon Salad** with Caramelized Onion and Red Wine Honey Vinaigrette

**Grilled Vegetable with Feta**, Drizzled with Balsamic and Herb Infused Olive Oil

**Vietnamese Noodle Salad** with Pickled Vegetables, Rice Vermicelli, Fresh Greens,  
and Ginger Vinaigrette

## Accent Courses

**Sorbet** Chef's Choice \$5.00

**Granite'** Citrus Ginger Tea \$ 5.00

per Table Boards

**Artisan Cheese & Fruit** - \$6.00/p.

**Smoked Salmon & Shrimp Cocktail** \$9.00/p.

# Dinner Entrées

All entrees are served with herb roasted potatoes and seasonal vegetable medley unless otherwise indicated (for other potato or rice selections please ask).

**Chicken** (choose from).....\$33.00

**Oven-Roasted Chicken Breast** with sautéed Leek Ragoût

**Rosemary and Sage Marinated Chicken Breast** grilled  
with Smoked Tomato Jus

**Lemon Pepper Baked Chicken Breast**

**Spinach and Ricotta Stuffed Chicken Breast** with Natural Jus

**Pork** (choose from).....\$34.00

**Maple Shallot Marinated Grilled Pork Loin** with Port  
Reduction

**Roast Pork Loin** with Wild Mushroom and Scallion Ragout

**Beef** (All Beef dishes are cooked medium rare unless otherwise specified).....\$39.00

**Beef Wellington with Horseradish Mash**, and Caramelized Onion,  
Sherry Jus (*TOP CHOICE 2015 TASTE TEST*)

**Prime Rib au Jus** with Herbed Yorkshire Pudding, Confit of Onion

**Sliced Roasted Loin of Beef** with red wine reduction,

**Grilled Beef Tenderloin (6oz)** with Brandy Peppercorn Sauce,  
Portabella Mushroom and Bell Pepper Brunoise  
(Surf and Turf add Garlic Prawn \$6.00)

**Specialty**.....\$35.00

**Duck Leg Confit** with Sweet Potato Galette and a Blueberry Gastrique

*dinner entrées continued...*

**Fish** (choose from)..... \$34.00

**Baked Salmon Fillet** with Creamy Citrus Risotto and Seasonal Vegetables

**Pesto Crusted Halibut** with Steamed Spinach and Caper Butter, Grilled Fennel and Tomatoes

**Seared Albicore Tuna Steak**  
with Crispy Wontons, Mango Wasabi Aioli and Honey Roasted Beets

**Vegetarian** (Choice of one Vegetarian Option).....\$34.00

**Baked Spinach Cannelloni** with Herbed Goat Cheese, Roasted Roma Tomatoes, Ricotta Cheese, Yellow Pepper Coulis and Balsamic Reduction

**Sweet Potato and Portobello Mushroom Tart** with Grilled Marinated Onion, Bell Pepper and Zucchini with Roasted Garlic and Smoked Tomato Coulis.

**Grilled Fennel Risotto** with Baked Leek, Peppered Anisette Reduction and Bell Pepper Tapenade

**Children's Menu** (12 and under) Choice of one Children's Option.....11.00

Chicken Fingers with French Fries

Hamburger with French Fries

Kids Noodles with Butter, Marinara or Meat Sauce

Pepperoni Pizza

Please Remember...  
to let us know if your DJ or photographer require a meal.

# Desserts

\$6.50

Dark Chocolate Mousse Kissed with Grand Marnier

Apple Blossom with Caramel Sauce

White Chocolate Rice Crisp with Macerated Berries and Soft Meringue

Maple Tiramisu

Frozen White Chocolate Hazelnut Cream Quenelle

NY Style Cheesecake with Berry Coulis

Maple Bourbon Pecan Tart with Caramel & Whipped Cream. (2015 Pick)

Lemon Cream Pot with Berry Compote and Pistachio Biscotti

Hazelnut Coffee Flan with Belgium Chocolate Truffle

Coffee Full Urn (100 Cups)

\$95.00

Served with Dessert add \$2.50/p.

Price includes Regular, Decaffeinated Coffee and Tea - Herbal Tea can be served if requested.

Michelle's Sweet Table

\$8.00/p.

A Delicious Assortment of Cheese Cakes, Chocolate Pate, Pecan Tart, Macaroons, Fruit Salad, and Assorted Squares.

Caramel Croque en Bouche Cremeuse \$138.00

A Tower of Rich Cream filled Puff Pastry coated in Grand Marnier Caramel.

## Other

Cake & Cupcakes (Client provides) .....\$85.00

Candies (Client provides).....\$30.00

Please note: there will be a \$4.00 per plate cake cutting fee if you would like us to serve your wedding cake as a dessert. Add \$2.50/p. coffee service with dessert.



# Buffet Selections

Priced Per. Person - Min. 75 Guests -  
Children under 12 - \$12

## **Starters (either buffet selection)**

Cheese & Fruit Platter at each table (serves eight)  
or  
15 dozen Chef's Choice Hors D'oeuvres (butler pass)

### **Harvest Table \$49.00**

House Garden Salad  
Creamy Cole Slaw  
Roast Turkey with Cranberries  
Sausage Pan Stuffing and Rich Gravy  
Sweet Potato and Squash  
Fresh Seasonal Vegetable Medley with herb butter  
Butter Whipped Potatoes  
Assortment of Baked Breads and Whipped Butter  
Michelle's Sweet Table  
Fresh Roasted Coffee/Tea

### **Tay Valley Welcome \$59.00**

House Caesar Salad  
Marinated Onion, Tomato and Cucumber Salad  
Pesto Cream Tortellini with Roasted Tomatoes & Peppers  
Prime Rib au Jus  
Chicken Chasseur  
Fresh Seasonal Vegetable Medley with Herb Butter  
Herb Roasted Potatoes  
Assortment of Baked Breads and Whipped Butter  
Michelle's Sweet Table  
Fresh Roasted Coffee/Tea

### **Late Night**

Add a Fajita Station or Poutine Stop for \$8.00/p.

**Add a DJ to dance the night away \$8.00/p. based on 100 Guests**

# After-Dark at Code's Mill

Receptions are a popular alternative to full sit down banquets.

At Code's Mill, we endeavor to satisfy an array of varied tastes. To achieve this, we now offer an elegant stand-up and mingle reception with cruiser tables, along with seating and guest tables dressed with linens. The following reception menus can create the perfect solution following either a ceremony or celebrating an event.

Priced Per Person - Minimum 75 Guests in Carding Hall and 25 Guests in the Parkside Loft. Menu is available Sunday through Friday.

## Menu 1

Fresh Fruit Tray  
Veggies and Dip  
Artisan Cheese Board  
Assorted Sandwiches  
(Ham, Egg, Tuna & Beef)  
Coffee & Tea

\$23.00

## Menu 2

Assortment of Hors D'oeuvres  
(choice of 5 from the menu)  
Artisan Cheese Board  
Charcuterie Board  
Veggies & Dip  
Coffee & Tea

\$26.00

## Menu 3

Stuffed Pumpernickel  
Whole Wheel of Warm Brie  
Fresh Fruit Tray  
Gourmet Pizza Wedges  
Munchie Platter  
Veggies & Dip  
Deli Platter  
Coffee & Tea

\$28.00

## Menu 4

Assortment of Hors D'oeuvres  
(choice of 5 from the menu)  
Hungry Man's Station  
(Carved Hip of Beef & Kaiser Rolls)  
Caesar Salad (50)  
Artisan Cheese and Fruit Board  
Shrimp Platter  
Veggies & Dip  
Coffee & Tea

\$32.00

Add a Fajita Station or Poutine Stop for \$8.00/p.

An assortment of dessert are available at Michelle's Sweet Table \$8.00/p. Add a

DJ to dance the night away \$8.00/p. based on 100 Guests

# A Special Brunch

Available Sundays - Fridays year-round 11 AM to 3 PM  
Minimum 60 adult guests.

The package includes: A picture perfect fireside ceremony in Carding Hall or in the Parkside Loft with individual guest seating, a podium, and signing table.

Tables of eight dressed with floor length linen, ivory chair covers,  
your choice of ivory or coloured napkin.  
Mimosas following the Ceremony, poured by our service  
staff throughout the meal service  
A Full-Service Buffet Luncheon Menu.

## Featuring:

Per table boards of  
Artisan Cheese and Fruit Selection,  
Smoked Salmon & Shrimp Cocktail  
Scones, Baby Brioche, & Croissants

## Buffet

French Toast with Berry Romanoff, Crème fraîche, Maple Syrup  
Sweet and Yukon Gold Potato Hash  
Cheddar Chive Bomb Scrambled Eggs  
Crispy Bacon & Sausage  
Caesar Salad & Chefs Salad  
Steak & Eggs - "AAA" Black Angus Strip Loin Medallions  
Topped with Soft Poached Egg, Pepper Corn Hollandaise Sauce  
& Fried Shallots

## Dessert

Montreal Style Cheesecake, Crème Brulee, Chocolate Mousse, Fruit Parfait,  
Coffee, Decaf and a selection of Herbal Teas  
Optional Bar Service  
Bar Service Offering the Option of Cash or Host Bar  
Jazz Ensemble (2 piece)

\$75.00

# CARDING FARE

## All Inclusive

Complimentary Hall Rental for the Reception  
Full Length Linens, Runners, Chair Covers

Two Bottles of House Wine per Table (8 Guests/table)

## P R E - R E C E P T I O N

Champagne Toast with The Chef's Compliments  
Bottomless Non-Alcoholic Punch

&

Chef's Selection of Assorted Hot & Cold Canapés  
Fruit and Cheese Platter, Fresh Vegetables and Dip

## SOUP OR SALAD

YOUR CHOICE from our Menu p. 12

## MAIN COURSE

YOUR CHOICE of 3 OPTIONS from our Menu p. 13

## DESSERT

YOUR CHOICE OF

Michelle's Sweet Table or

Plated Choice of One Dessert from our Menu 15

Fresh Baked Breads & Whipped Butter,

Coffee, Decaf & Selection of Teas

## L A T E N I G H T

YOUR CHOICE OF two

Freshly Baked Pizza Platters

Hardy Poutine with Balderson Curds smothered in JJ's Gravy  
or A Fajita Station with Beef and Chicken

3-Tier Wedding Cake

Floral Package

DJ to Dance the Night Away

**\$125.00**



# Our Wine List

Featuring our Vintner of the year Diamond Estates and their  
Award Winning VQA Wines.

Private selection Benchmark White-house VQA 750 ml (0) \$21.00  
Private selection Benchmark Red-house VQA 750 ml (0) \$21.00

## **Alcoholic Punch 4 Litre:**

Cranberry, sassafras with fresh fruit (Vodka Based) \$120.00  
New England Tea (Rum Based) \$120.00  
Sangria (Red or White Wine) with fresh fruit \$112.00  
Mimosas (Champagne & Orange Juice) \$120.00

## **Non-Alcoholic Punch 4 Litre:**

Tangy Cranberry and Ginger Beer \$75.00  
Warm Apple Cider with Cinnamon \$72.00

**Wines:** Code's Mill selection of Canada's best VQA wines features:

<i>White Wines</i>		Price per bottle
	Benchmark White-house	\$21.00
	Balance White-house	\$24.00
	White Angel-house	\$25.00
	Sussreserve Riesling	\$30.00
	20 Bees Pinot Grigio	\$25.00
	Unoaked Chardonnay	\$30.00
<i>Red Wines</i>		
	Benchmark Red-house	\$21.00
	Balance Red-house	\$24.00
	Red Angel-house	\$25.00
	Merlot	\$32.00
	Cabernet Franc -Street Scene	\$40.00
	Pinot Noir	\$34.00
	Season's Cabernet Sauvignon	\$30.00
<i>Champagne</i>		
	20 Bees Buzz and Bubbles	\$30.00
	Archangel Chardonnay	\$45.00
	Cordon Negro Brut	\$36.00

*All of the above prices are subject to applicable taxes*

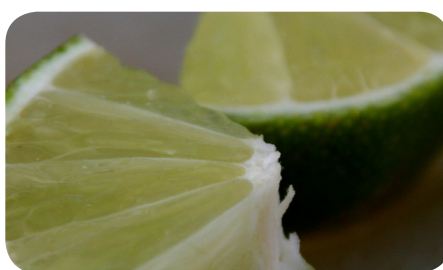
## **Entertaining Tips**

- When ordering wine for a meal you should calculate approximately 4 glasses per bottle.
- We suggest 2-3 glasses per guest, to allow for top up for toasting.
- When ordering champagne for a toast you should calculate approximately 8 glasses per bottle.

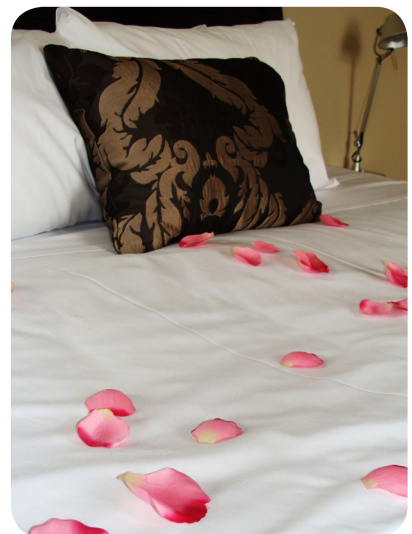
# The Bar on the Park

The following is a list of beverages regularly carried by Code's Mill on the Park. Due to Ontario Liquor Laws, no unused alcohol may be removed from the premises.

<b>House Selection Wine.</b>	(6 oz.) .....	<b>\$8.00</b>
<b>Domestic Beer.....</b>		<b>\$6.00</b>
	Coors Light      Budweiser      Bud Light      Canadian	
<b>Premium Beer.....</b>		<b>\$6.75</b>
	Alexander Keith's	
<b>Imported Beer.....</b>		<b>\$7.00</b>
	Guinness      Stella      Corona      Heineken	
<b>Draft Beer featuring Perth Brewery.....</b>		<b>\$7.00</b>
<b>Coolers.....</b>		<b>\$7.00</b>
<b>Cocktails (1.5 oz.).....</b>		<b>\$8.00</b>
	Bombay Sapphire Gin      Polar Ice Vodka	
	Bacardi White Rum      Wiser's Special Blend Rye	
	Ballantine's Scotch	
<b>Martinis, Caesars, (1.5 oz.).....</b>		<b>\$8.50</b>
<b>Punches                      and                      Non                      Alcoholic                      Drinks</b>		
Pop (Pepsi, Diet Pepsi, Ginger ale, 7-Up).....		<b>\$2.50</b>
Juice (Cranberry, Apple, Orange,) .....		<b>\$2.00</b>
Non-Alcoholic Sparkling Wine. ....		<b>\$20.00</b>







## Local Services



# Local Services

Accommodations	Aquarius Motel	866-232-2342
	Best Western Plus Inn & Spa	866-906-0082
	Colonial House Motor Inn	800-362-6039
	Drummond House (B&B - 3 rooms)	613-267-1038
	Nevis Estate (B&B - 5 rooms)	613-326-0017
	Perth Manor (B&B - 6 rooms)	613-264-0050
	Perth Plaza Motel	800-790-9952
	Tay Inn	866-890-9498
AV Equipment	Quality Entertainment	613-526-8742
Florists	Kelly's Flowers	613-267-7065
	Apropos	613-264-9908
Gift Stores	Ground Waves	613-267-3322
Photography	Charles Ebbs	613-257-1102
	Kaufmann Photography	613-483-6955
	Luke & Lee Photography	613-818-2882
	Michael Bennet	613-264-8816
	Ruth Stenson	613 273-6141
	Ryan Holland Photography	613-485-0630
	Sarah Edmundson	613-259-5527
	Shutterframe	613-962-2385
Rentals	Kelly's Flowers	613-267-7065
	Mastermind Events	613-836-3608
	Rental Village	613-264-0078
Song & Dance	Clay Young (Piano)	613-264-0009
	Driftwood Music (DJ)	613-812-3616
	Get on the Floor (DJ)	613-328-9286
	Kimberley Dun (Singer, Piano)	613-839-0540
	Midnight Music (DJ)	613-260-2220
	Main Event Entertainment (DJ)	613-699-6101
	Quality Entertainment (DJ)	877-526-8742
Videographer	Lakeview Productions	613-284-2693
Wedding Cakes	Sunflower Bake Shop	613-267-2458
	Cloud 9 Bakery	613-267-4140
	The Girl with the Most Cake	613-839-2741
	RMC Cake Creations	613-267 6218



# FAQ's

## ***When do I meet with my Wedding Coordinator?***

Your Coordinator will contact you approximately 6 weeks before the wedding day to set up a meeting. The menu must be confirmed 30 days in advance, with final guest count and details confirmed no later than 21 days prior. In the meantime, please direct questions to Wedding Reservations, from 9:00 am- 5:00 pm, Monday through Thursday, and until noon on Fridays.

## ***Can we get cost estimates?***

Yes, certainly. Cost estimates can be provided by the coordinator.

## ***Do you offer taste testing?***

Yes, we would be happy to arrange a tasting opportunity with our chef. At the same time we will organize a wine pairing. Please contact the coordinator for availability and costs.

## ***Is Code's Mill on the Park licensed?***

Code's Mill on the Park is fully licensed by Alcohol & Gaming Commission of Ontario. No private alcohol can be brought into the licensed areas.

## ***How much wine will I need for the meal?***

When ordering wine for dinner base it on 2-3 glasses per guest to allow for top-ups for toasting. This works out to one bottle for every four guests and we suggest two bottles per table, one red and one white. Additional wine can also be ordered. Following dinner any remaining wine is cleared from tables and is available at the bar at no additional cost. With a champagne toast assume one bottle serving 8-9 guests.

## ***What if we prefer a wine that is not listed on your price list?***

With a minimum of six weeks' notice, we can arrange for other wines, based on availability.

## ***What about decorating the Hall?***

You are invited to personalize your décor by hiring someone or doing the decorating yourself in the Hall that you have booked as long as there is no damage to property ([see Contract for details](#)).

The majority of our guests at Code's Mill on the Park choose centerpieces, candy bars and a seating directory with place cards.

The hall will be available the day of your wedding at least 3 hours before your event. If there is nothing taking place before hand, you can come in that same day after 10 am.

## ***Does Code's Mill on the Park provide candles?***

Code's Mill discourages the use of candles. Votive candles and hurricanes (candles surrounded by glass) are permitted and must contain the wick by a minimum of 2 inches.

## ***What is the suggested timing between the ceremony and the reception?***

We recommend at most two hours from the time of the ceremony to the start of the meal.

Guests attending only the reception should be invited to arrive 3 hours after dinner start time. We recommend hors d'oeuvres be ordered following the ceremony if there is more than 1 hour between the ceremony and dinner.

***Can we bring in our own caterer?***

Code's Mill on the Park is a fully catered facility and does not allow outside caterers.

***Are we able to customize a menu?***

Yes, definitely. Code's Mill on the Park would be delighted to create a custom menu based on your preferences. Please contact our wedding coordinator Michelle Kerr [Michelle@codesmill.com](mailto:Michelle@codesmill.com) about your special meal requests and she will work with you to customize the menu. There potentially could be an additional cost.

***Can we bring in a wedding cake?***

Yes, we invite you to bring in your own wedding cake. Code's Mill on the Park will cut and serve it for you (additional fees apply).

***What if some of my guests have allergies?***

During final details, your Coordinator will discuss substitutions for vegetarians and vegans, along with severe allergies. Code's Mill on the Park offers vegetarian, vegan and gluten free meals at no additional cost. Our kitchen is not a nut free kitchen. While we take great care to ensure no cross contamination when considering allergies, we cannot guarantee that our kitchen is free of food items that can cause fatal allergic reactions. Couples should advise guests to take precautions to ensure their own health and safety.

***Do we have to use the suppliers on your referral list?***

No. The suppliers on our referral list are suggestions only; please choose any suppliers you wish.

***Do I pay for the DJ and the photographer's meal?***

It is usually expected that you to provide a meal if they are asked to provide services before and during dinner.

***Are the facilities air-conditioned?***

Yes, all facilities are air-conditioned.

Is Code's Mill on the Park accessible to the physically disabled? Both Carding Hall and the Parkside Loft are fully accessible.

***Is there parking?***

There is ample public parking which is free on weekends. We have 40 spaces in the main lot as well as additional parking on the street, and in adjacent public lots.(including handicap).

***Is the Hall available for rehearsal?***

For those who wish to have a rehearsal, they are scheduled on Thursday evenings at 5:30, 6:30 or 7:30 p.m., with date/time to be confirmed 10 days prior (business dictates rehearsal availability). A fee of \$50 plus tax will be charged. Rehearsal dinners are also available in which case the fee is waived. If you would like a rehearsal, please call the wedding coordinator for availability.

***Where can I have pictures taken?***

Code's Mill offers lovely photo areas in the hall, in the atrium and there are many beautiful outdoor areas in Stewart Park and along the Tay River. Your coordinator will work with the photographer to make suggestions. The gardens in Stewart Park, and its surrounding lawns are very scenic but they are public and available to other parties.

***Can we invite more guests after dinner?***

Yes, definitely. There are maximum capacities. Code's Mill on the Park is a destination facility, so we find that guests being invited to the reception often arrive a little earlier than the invited time, allowing for travel and locating Code's Mill on the Park. With this in mind we suggest reception guest arrival be no earlier than 3 hours from dinner start time. Your Wedding Coordinator will discuss arrangements that may be made for greeting and directing reception guests who arrive early until they are able to join the festivities.

***May I have my ceremony at Code's Mill as well?***

Yes, we have beautiful indoor locations and outdoor ceremony locations are available in Stewart Park. There is a charge for ceremonies on site and arrangements should be made through the town for weddings in Stewart Park.

***Is there a room rental fee?***

Yes, there is a room rental fee. This fee includes tables, chairs, china, silverware, glassware, white linen, overlays and napkins as well as set-up and tear down, and cleaning before and after the function.

***Is there a service/gratuuity fee? If so, how much is it?***

Yes. Like all reception venues there is a service fee, which is included in the contract at 12%.

***Who will I speak to regarding any questions that I might have?***

An Event Coordinator is assigned to assist you with all your planning needs. The Code's Mill on the Park staff is here to answer your questions and guide you with the preparation of everything including meal and floor plans. Each event will have an Assigned Banquet Captain who will be in charge the entire time of your event.

# Officiating Clergy

These contacts are only suggestions of who can perform marriage ceremonies. All clergy possess a certificate of registration from the Province Of Ontario. Code's Mill on the Park assumes no responsibility for services provided by the names mentioned below.

Rev. Arlyce Schiebout	613-543-3578
Dr. Casey McKibbon	613-821-1106
Peter Moller	613-256-1237
Judie Diamond (Interfaith)	613-375-6772
Rev. June Craig	800-545-3681
Sterling Irvine	613-752-2700
Vic Bode	613-624-5455
All Seasons	800-545-3681
Ottawa Wedding	800-545-3681
Perth Town Hall	613-267-3311

